



- **TO START** -

ICED SEAFOOD PLATTER	98.00
6 Oysters, 6 Snow Crab Claws, 6 Tiger Prawns, Maine Lobster Salad, Tuna Tartare Cocktail Sauce, Mignonette, Lemon Wedges	
SEASONAL OYSTERS ON THE HALF SHELL	Half dz. 18.75 Full dz. 36.50
Cocktail Sauce, Mignonette, Lemon Wedges	
TIGER PRAWN COCKTAIL or SNOW CRAB CLAW COCKTAIL	19.75
Horseradish Cocktail Sauce	
SEAFOOD QUINTET	19.75
Seasonal Oyster, Tiger Prawn, Snow Crab Claw, Tuna Tartar, Lobster Salad Cocktail Sauce, Lemon Wedge	
MILD SMOKED SCOTTISH SALMON	17.75
Lemon-Chive Blini, Capers, Dill, Bermuda Onion	
TARTARE OF AHI TUNA	17.75
Lightly Spiced with Soy and Chili, Avocado, Ginger, Wonton	
COMPRESSED MAINE LOBSTER SALAD	23.50
Lemon Emulsion, Crushed Avocado, Petit Greens	
TOMATO BURRATA BRUSCHETTA	16.75
Di Stefano Burrata, Vine Ripe Tomato Medley, Basil Pesto	
PROSCIUTTO CARPACCIO	17.00
Wild Arugula Salad, White Balsamic, Parmesan	
CARPACCIO BRESAOLA	17.00
Wild Arugula Salad, White Balsamic, Parmesan	
HUDSON VALLEY FOIE GRAS (4OZ)	29.00
Valencia Orange Jam, Toasted Brioche, Petit Arugula Salad	
TEMPURA CALAMARI	17.50
Miso Mustard Dressing, Coriander, Roasted Peanuts, Scallions, Organic Greens	
CRAB CAKE	16.50
Lump Blue Crab, Crushed Avocado, Chipotle Emulsion	
STEAMED BLACK MUSSELS	16.75
Parsley, Garlic, White Wine, Chili Flakes, Grilled Baguette	
SOUP OF THE DAY	10.75
Recited Daily	

- **SALADS** -

ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE	16.50
Honey Toasted Walnuts, Aged Balsamic Reduction, Belgian Endive	
CALIFORNIA RIVIERA	13.75
Yogurt Dressing, Cucumber, Tomato, Onion, Mini Peppers, Kalamata Olives, Greek Feta	
BAYSIDE HOUSE	13.75
Maytag Blue Cheese Crumbles, Organic Grapes, Toasted Pistachios, Balsamic Vinaigrette	
CHOPPED HEART OF ROMAINE	13.75
Parmesan Dressing, Shaved Parmesan, Focaccia Croutons	
CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	22.00
Condiments and Grilled Baguette	
CHARCUTERIE & CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	29.00
Condiments and Grilled Baguette	

AUTUMN INSPIRED

SHAVED BRUSSELS' SPROUT SALAD 16.00
Apple Cider Honey Vinaigrette, Toasted Pumpkin Seeds, Duck Prosciutto
Anjou Pear, Dried Cranberries

GRILLED LOIN OF VENISON 39.75
Pan Roasted Potato Gnocchi, Red Anjou Pear, Baby Bok Choy
Ginger Cranberry Coulis, Spiced Red Wine Reduction Sauce

LIVE ENTERTAINMENT NIGHTLY AND SUNDAY BRUNCH

ALL MENU ITEMS AS WELL AS PRICING ARE SUBJECT TO CHANGE

- PASTA - RISOTTO - GNOCCHI -

PENNE CHICKEN	22.75
Chicken Breast, Forest Mushrooms, Shallots, Parsley, Parmesan	
FUSILLI SAUSAGE	22.75
Spicy Italian Sausage, Charred Peppers, Tomato, Basil, Parmesan	
LINGUINE SCAMPI	27.75
Jumbo Tiger Prawns, San Marzano Tomato Marinara	
RISOTTO SHRIMP	27.75
Jumbo Tiger Prawns, Sugar Snap Peas	
RAGU OF COLORADO SPRING LAMB	24.75
Tossed with House Made Potato Gnocchi, Parsley, Parmesan	

- HOUSE SPECIALTIES -

BLACKENED PACIFIC WILD SWORDFISH	33.75
Lemon Risotto, Mango-Pineapple-Passion Salsa, Petit Greens	
SOY GLAZED ORGANIC SCOTTISH SALMON	31.75
Wilted Spinach, Baby Bok Choy, Broccoli, Ginger Ponzu Sauce	
SEARED WILD DIVER SCALLOPS	39.75
Lobster Mashed Potatoes, Asparagus, Roasted Marcona Almond Romesco	
WILD MUSHROOM CRUSTED NORTHERN HALIBUT	43.75
Potato Puree, Green Asparagus, Riesling Sauce	
OVEN ROASTED SHELTON FARM CHICKEN BREAST	26.75
Wilted Spinach, Soft Polenta Gratin, Lemon Sauce	
AMERICAN KUROBUTA PORK CHOP	29.75
Chipotle "C1" Sauce, Young Green Beans, Roasted Red Bliss Potatoes	
OVEN ROASTED RACK OF LAMB	39.75
Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce	
10oz. TOP SIRLOIN "CULOTTE" STEAK	29.75
Blue Cheese Potato Fondue, Red Wine Reduction, Asparagus	
8oz. CENTER CUT FILET MIGNON	44.75
Madagascar Green Pepper Sauce, Potato Trio, Seasons Vegetables	
12 oz NEW YORK "STEAK FRITES"	44.75
Béarnaise Reduction Sauce, Parsley Fries	
14oz. RIB-EYE STEAK	46.75
Béarnaise Reduction Sauce, Broccoli, Roasted Potatoes	

- SIDES -

Lemon Risotto	\$8.00	Risotto with Sugar Snap Peas	\$8.00
Polenta Gratin	\$8.00	Grilled Asparagus & White Balsamic Dressing	\$10.00
Maine Lobster Mashed Potatoes	\$15.00	Baby Bok Choy with Ginger Ponzu	\$10.00
House Made Potato Gnocchi & Parmesan	\$8.00	French Fries with Parsley and Sea Salt	\$7.00

- THREE COURSE MENU \$69.00 -

COMPRESSED MAINE LOBSTER SALAD
 Lemon Emulsion, Crushed Avocado, Petit Greens
 OR
TARTARE OF SASHIMI GRADE YELLOWFIN TUNA
 Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Wonton Crisps
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CENTER CUT FILET MIGNON
 Madagascar Green Pepper Sauce, Potato Trio, Seasons Vegetables
 OR
WILD MUSHROOM CRUSTED ALASKAN HALIBUT
 Three Lily Potatoes, Green Asparagus, Riesling Sauce
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CHOOSE ANY DESSERT FROM OUR LIST

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness

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